



Joulubuffet

Starters

- Green salad (M, G) and house vinaigrette
- Rosolli salad (M,G) with beetroot cream (L,G)
- Mushroomsalad (L,G)
- Herring assortment (L,G)
- Roe mousse (L,G)
- Cold smoked pike and dill-mustard sauce (M,G)
- Liver patee and Cumberland-sauce
- Wild turkey fillet with blackcurrant jam (M,G)
- Boiled potatoes
- House`s bread selection & butter (L)

Main Courses

- Salmon(L,G)
- Carelian stew made of pork and beef (M,G)
- Wild turkey fillet with apple sauce (L,G)
- Peas and plums (M,G)
- Roasted beetroot with honey (M,G)

Desserts

- Ginger bread mousse (L)
- Cheese cake(L)
- Cheeses(L,G) and digestives (L)
- Marmelades and chocolate
- Coffee and tea

Right to changes reserved.

We are happy to help you with special diets

L/Lactose free M/M no dairy G/Gluten free

59€/person
Child 4-6v 13,50€, Child 7-14v 27€, Und. 4y free
Members -10%

KUUSAMONTROPIIKKI
HOLIDAY ■ CLUB